

HADI HASSAN NOUEIRI

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EXECUTIVE CHEF



COVER LETTER

My journey in the World of Culinary...

With a proven track record totaling 21 years of experience in the Food & Beverage Industry and Hospitality with 9 pre opening team for restaurants and lounges with 14 years in Fine Dining in 3 different restaurants working with modern cuisine and gastronomy cooking. I also had the pleasure of working side by side with 2 Michelin Star Chef Marcel Ravin from Monaco. I've worked in 5 star hotels such as Le Royal Méri-dien in Abu Dhabi, United Arab Emirates as 1 of the lead Chefs catering for the Royal wedding of the Nahyan ruling family and also catered to another Royal wedding in Riyadh for the Al Saud Royal family of Saudi Arabia. Also have previous experience working with high volume guests in a beach resort for 2 years with Movenpick Hotel & Resorts in Beirut, Lebanon. I'm proud to say I was the Head Chef and leader in charge to many big operations so the stress, pressure and challenges are what drive me and keep me going. I was the Culinary Instructor for MISK schools in the culinary department and was Culinary Director for Blend Culinary Arts Studio giving hands on cooking workshops. Living here in Saudi Arabia for the past 7 years I have accumulated great industry contacts from food suppliers, interior designers, dining essentials, including tools and equipment for kitchens & bars. I made connections with Royalty, VVIPs, celebrities and business entrepreneurs. I also was part of the pre opening team as the Executive Chef & Head of Culinary Division leading a crew of 92 staff members to the first VIP private Members Club to open in Saudi Arabia and stayed on board for +6 years. I've been an Executive Chef for over 10 years, and now currently holding the title of Corporate Executive Chef managing multiple operations and have the skills to manage large teams and drive them in the right direction.

BIO

Nationality: Lebanese**Born:** U.A.E. 12/30/84**Status:** Married**Address:** Saudi Arabia**Phone:** +966570634267thedonbish@yahoo.comchefhadi@outlook.com**Target Job:** Executive Chef,
Culinary Director, Consultancy**Career Level:**Executive, Management
Development & Training**Target Job Location:**

Saudi Arabia (KSA)

United Arab Emirates (UAE)

Target Industry: All F&B

Restaurants-Lounges-Culinary Arts

Education:

Pinkerton Academy, USA 2004

Employment Status:

Employed - Currently Looking

My Journey Continues.....

EXPERIENCE Kingdom Of Saudi Arabia

• **Corporate Executive Chef (2022 - present)**

Jabalawi Food Group

-Avanguardia (pre opening team)

International Fusion cuisine, Menu Creations, Recipe Development, Staff Recruitment,
Kitchen Coordinator, Food Training, HACCP Manuals, Food Costing, Kitchen Design & Layout,
BOH & FOH Staff Scheduling, Food Quality Control, Menu Engineering
Tableware Accessories Selection (Plates, Glassware, Cutlery)
Catering for Rua Al Madinah Holding Company and Public Investment Fund PIF

-AJ's Dinner (pre opening team)

QSR Modern Burger Shop, Menu Creations, Recipe Development, Staff Recruitment,
Kitchen Coordinator, Food Training, HACCP Manuals, Food Costing, Kitchen Design & Layout,
BOH & FOH Staff Scheduling, Food Quality Control, Menu Engineering

• **Executive Chef / Head of Culinary Division (2016 - 2022) +6 years**

L'Acces International Lifestyle Services

-The Library House (pre opening team)

Luxury Private Members Lounge, Menu Creations, Recipe Development, Staff Recruitment,
Kitchen Coordinator, Food Training, HACCP Manuals, Food Costing, Kitchen Design & Layout,
BOH & FOH Staff Scheduling, Food Quality Control, Menu Engineering,
Tableware Accessories Selection (Plates, Glassware, Cutlery)
Private Tasting Menus for Royalty from the Al Saud Royal Family, Rolls Royce, Ferrari, Armani,
Al Hilal Football team, Creators of PUBG, Sir Richard Branson founder of Virgin Group

-The Spot (pre opening team)

International Fine Dining Restaurant, Menu Creations, Recipe Development, Staff Recruitment,
Kitchen Coordinator, Food Training, HACCP Manuals, Food Costing, Kitchen Design & Layout,
BOH & FOH Staff Scheduling, Food Quality Control, Menu Engineering,
Tableware Accessories Selection (Plates, Glassware, Cutlery)

EXPERIENCE Kingdom Of Saudi Arabia

• **Culinary Director (2018 - 2022) +4 years**

Blend Culinary Arts

-Culinary Arts Studio

Teaching Cooking Techniques, Recipe Development, Chef Training, Cooking Courses,
Live Video Broadcast, Cooking Competitions, Seasonal Courses at Culture Palace
Paid Advertising Promotions with Lulu Hypermarket, Kitchen Aid USA, Al Saif Gallery

-MISK Schools

Curriculum Courses, Educating Students on the Theory & Practice of Food Preparation

-Crowne Plaza Riyadh RDC Hotel & Convention

Workshop Instructor, Top Judge Food Competition

EXPERIENCE Lebanon

• **Head Chef / Floor Leader (2014 - 2016) 2 years**

MCH Services

-Chef Maroun Chedid Catering (MBC Top Chef TV show)

Private Functions, Wedding Venues, Corporate Events, Team Leader, Live Cooking

• **Executive Chef / Operation Manager (2013 - 2015) 3 years**

Sawaya LB

-Didi's Food Gallery (pre opening team)

Fine Dining Italian Restaurant, Menu Creations, Recipe Development, Staff Recruitment,
Kitchen Coordinator, Food Training, HACCP Manuals, Food Costing, Kitchen Design & Layout,
BOH & FOH Staff Scheduling, Food Quality Control, Menu Engineering, Restaurant Advisor
Tableware Accessories Selection (Plates, Glassware, Cutlery) Private VIP functions & events

EXPERIENCE Lebanon

• **Sous Chef / Kitchen Manager / Head Chef (2007 - 2013) +6 years**

Medi Resto SARL

-Gigi (pre opening team)

Italian Restaurant, Menu Creations, Recipe Development, Staff Scheduling,
Food Quality Control, Costing & Maintaining Food Budget

-CPU (Central Kitchen)

Food Preparation & Production, Organizing Private Functions, Catering Big Venues,
Quality Food Control, Event Management

-Fleur De Lys (High end catering services)

Italian Embassy: Cocktail Parties & Private Diner Events
United Nations Interim Force in Lebanon: Plat Du Jour & Signing Contract
Yacht Club: Luxury Catering VIP
Functions & Weddings: 400 - 750 guests

-La Posta (Ashrafiyeh)

Fine Dining Italian Restaurant, A La Carte Kitchen Service & Preparation, Assistant Chef,
Overseeing Kitchen Operations, Head Chef Outlet, Sous Chef of Kitchen Brigade

-La Posta (Downtown)

Fine Dining Italian Restaurant, Head of Grill Section, Fresh Pasta Preparation, Salad Station,
Meat & Seafood Butcher

-La Posta (Gourmet)

Artesian Gourmet Shop Selling Jared Sauces, Jams, Cheeses, Pastas, Meats,
Imported Italian & French Products, Live Cooking Stations, Breads, Baked Pastries

EXPERIENCE Lebanon

• **Chef (2006 - 2007) 2 years**

Movenpick Hotels & Resorts

-Hemingway's (VIP Bar & Lounge)

Mini Bites, Canapés, Hors-D'oeuvres

-Kona (Seafood Restaurant)

Fresh Seafood Preparation with Live Cooking Show

-Hurricane (BBQ Restaurant)

American & Lebanese BBQ Restaurant Serving 1200 Guests on The Beach

-Mediterranee (Lebanese, International)

One of the Main Restaurants in Movenpick Hotel serving A La Carte Menu & Buffet

-Burj Al Hamam (Authentic Lebanese)

Preparation of Lebanese Specialty Dishes, Grilled Meats, Shawarma

-Banquet (Functions & Events)

Food Preparations for Big Events, Weddings, Functions up to 1200 guests

-Garde Manger (Cold Food Preparation)

Fruit & Vegetable Wash & Sanitize Station, Mezza preparation

EXPERIENCE America

• **Commis / Line Cook (2002 - 2006) +4 years**

New Hampshire, USA

-Derry Restaurant & Pizza (Greek / Italian)

Kitchen Preparation, Sauce Maker, Meat Cuts, Baked Pasta, Seafood, Steak, Pizza

- **Royal Weddings (KSA & UAE)**

Nayyara Hall (Riyadh, Saudi Arabia 2018)

-Her Royal Highness House of Saud Royal Family

Head Chef International Buffet Catering +500 VIP Guests

Le Royal Méridien (Abu Dhabi, United Arab Emirates 2011)

-His Royal Highness Nahyan Dynasty Royal Family

Head Chef 14 Course Set Menu for 600 VIP Guests

- **Consultant Chef (Lebanon, Egypt, Saudi Arabia)**

Opening Team, Menu Creations, Recipe Development, Kitchen Design, Costing,
Menu Engineering, Staff Training & Recruitment, Food & Beverage Advisor

-Body Fuel (2020)

Healthy Concept, Diet Sandwiches, Juice Bar, Healthy Bowls

-One Shawarma (2018)

Fusion Shawarma Concept

-Hakaya Al Reef (2017)

Fresh Baked Pastries & Pies, Sandwiches, Pizza

-By The Slice (2016)

New York Style Live Pizza Concept

- **Live Cooking Experience (Food Demonstrations)**

-University of Notre Dame

Food Demo & Knife Cutting Techniques

-LBC International

National TV Station Preparation of Fresh Pasta

-Beirut Food Festival

Kitchen Equipment Use & Cooking Techniques

-Noche El Cubano

Movenpick Hotels & Resorts Cuban Night Live Cooking Fresh Seafood & Grilled BBQ

- **Training / Certificates / Appreciation**

- BOECKER

Hygiene & Food Safety Courses in HACCP

- NESTLÉ (Middle East & North Africa Region)

Awarded 1st place in Pastry Competition

- Award Of Honor 2021

For Outstanding Performance, Attitude, Team Leadership

- **Languages**

- English / Arabic

Spoken, Written, Reading (Native & Fluent)

- **Skills**

- Computer & Data Communication MS Office Organization Planning

Minimum Food Waste Concept Developer Time Efficient Management

Menu Creation Cost Control Great Under Pressure Detail Oriented

- **Cuisine Strongpoints**

-Italian, Japanese, French, Mexican, Spanish, Modern American, Mediterranean, Chines, Lebanese, Indian

- **Concept Experience**

-Fine Dining Restaurants, Luxury Lounges, Modern & Contemporary, Casual, Gourmet, Live Cooking, QSR, Pop-Ups, Tasting Menus

- **References**

-Maroun Chedid (MBC TOP CHEF)

-Hassan Sidawi (Partner & HR at Zeder Group Business Consultancy)

“MY CULINARY JOURNEY”

